



JOHN DeLORENZO'S TURKEY FARM

Recent "Open House" At Bongi's And DeLorenzo's Attract Large Crowds

Now that the shadow of Thanksgiving is lengthening it is time to banish the myth that turkeys gobble. They "ow-ow" or "bow-wow," but, darn it, they don't gabble or gobble. You can ask any of the seven to eight hundred visitors to John DeLorenzo's Turkey Farm on Route 3 who were thrilled last Sunday at the sight of his several thousand turkeys. And down Route 3 within a couple of hundred of yards of the DeLorenzo Turkey Farm is Bongi's, where a similar open house was held on Oct. 15. We finally got both Mr. Bongi and Mr. DeLorenzo to admit that turkeys don't gobble. They "ow-ow."

Tech Grads Invited

Except for one raiser in Whitman, these two stream-lined turkey establishments on Route 3 are the largest in Plymouth County. Last Sunday Mr. John DeLorenzo invited 2200 M.I.T. graduates and everyone in Duxbury to inspect his birds and see for themselves how they are killed and dressed, and judging by the consumption of doughnuts, turkey salad sandwiches, cider, coffee and cranberry juice, between 7 and 8 hundred persons filed past the small sunporch near the salesroom, where the White Holland turkeys, and a few of the Bronze type, are kept. Of the 7500 turkeys on his farm, there are about 300 of the Bronze variety.

The visitors registered in the salesroom, which was festooned with chrysanthemums and gladioli. On the bulletin board were ribbons won at shows. Each guest was invited to sign his name in the guest book and to take a chance for the two turkeys that were given away as prizes. The lucky ticket holders were Loren Spence of Orne St., Dorchester and M. E. Wilcox of Torrington, Conn. Off the salesroom was the freezing unit with a capacity for 2,000 birds. The turkeys are put into the freezer (after being packaged in a plastic bag) at a temperature ranging from ten to 20 below. From there they go to the holding room, where the temperature is around zero.

On their way out the visitors passed through the killing room where the birds are swiftly killed and plucked. The guests were invited to inspect the main turkey colony in a wired-in roost bearing the sign "New England's Largest Sunporch." This enclosure is 100 by 210 feet with a feed room 18 by 38 feet attached. It takes 16 to 22 weeks for a turkey to mature, and the practice is never to hold a turkey over six months.

Born In Italy

Mr. John DeLorenzo, 48, came to this country from Italy when he was 12. His father, who settled in Duxbury a year after coming to the States, was one of the first farmers to set up a vegetable stand in the Duxbury area on Route 3. John DeLorenzo, who left M.I.T. in his sophomore year, set his sights on a career in agriculture rather than in chemical engineering. He raised vegetables

and chickens before he turned to turkeys. In his first venture he bought six turkeys, but raised only six. He caught the fever, however, and five years ago he raised 2000 White Hollands. Since then his turkey population has almost quadrupled, and it is still growing.

Bongi Started With 50 Birds

John DeLorenzo's friendly rival down Summer St. is Anthony Bongi, who also started off (no pun intended) at scratch. In 1938 he paid \$400 for 7 1/2 acres of land. He chopped down some trees and built what he calls a "two-room shack." (He has a nice cozy home now.) He, too, began with chickens—first with 1200 broilers, and finally with a grand total of 40,000 chickens. Five years ago he raised 50 turkeys in his cellar. He bought a thousand poulters the following year, and more and more as he went along. This year he bought about 7000 poults, and has about 5300 turkeys in his wired-in enclosures. His goal is 10,000 turkeys, ow-ow. If DeLorenzo and Bongi don't call a halt, there will be more turkeys than cranberry sauce produced in Duxbury.

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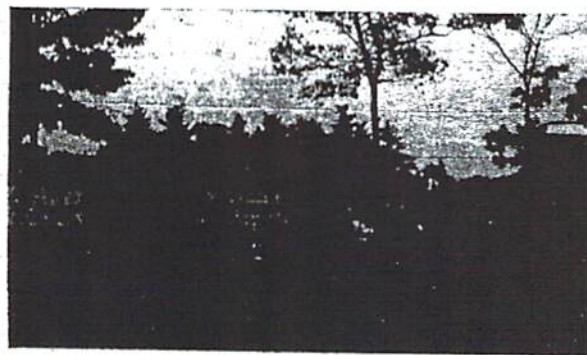
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Duxbury 12

HALL'S COR. SO. DUXBURY

TRUMAN BOST WHITEWASHED (caption in a Boston newspaper). Which one?



BONGI'S TURKEY ROOST

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